

# Spiced apricot, rocket & feta salad



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Prep. 15 mins + cooling time | Cooking 5 mins | Serves 4-6 as a shared side dish

- 2 tbs olive oil
- 1 garlic clove, crushed
- 1 tsp ground coriander
- 1 tsp ground cumin
- 8 just-ripe apricots, halved and stones removed
- 75g baby rocket leaves
- 1 long red chilli, deseeded and finely sliced
- 75g Greek feta cheese, crumbled
- ½ cup roasted almonds, roughly chopped
- Extra virgin olive oil, for serving

**STEP 1** Combine oil, garlic, coriander and cumin in a shallow dish or large snap-lock bag. Add apricots and toss to coat in spice mixture. Stand for 10 minutes.

**STEP 2** Heat a greased barbecue or char-grill on medium-high heat. Add apricots and cook, turning occasionally, for 2-3 minutes on each side until just charred. Transfer to a serving plate. Set aside to cool.

**STEP 3** Scatter with rocket, chilli, feta and almonds. Drizzle with extra virgin olive oil. Season with salt and pepper and serve.

### Good for you... **APRICOTS**

*A good source of dietary fibre, which is important to keep the intestine healthy. The deeper the colour of an apricot, the higher its content of beta carotene (which the body converts to vitamin A). Vitamin A helps protect against infection and has an important role in eye health. A good source of vitamin C, which helps the body defend itself against infection.*

